


A Summer Harvest Celebration Tasting Dinner

EXECUTIVE CHEF ALAN KANTOR, AND CHRIS HALL FROM
LONG MEADOW RANCH OF NAPA VALLEY
SUNDAY, AUGUST 28, 2005, SIX O'CLOCK

LONG MEADOW RANCH IS AN INNOVATIVE ORGANIC FARMING OPERATION — AND PURVEYOR OF FINE FOOD — LOCATED HIGH ABOVE THE NAPA VALLEY ON THE PICTURESQUE SLOPES OF THE MAYACAMAS MOUNTAINS WHERE IT PRODUCES EXTRAORDINARY RED WINE, EXTRA VIRGIN OLIVE OIL, GRASS-FED BEEF, EGGS, AND HEIRLOOM FRUITS AND VEGETABLES FOR NAPA VALLEY'S FINEST RESTAURANTS. LONG MEADOW RANCH PRODUCES ULTRA PREMIUM WINES AND EXTRA VIRGIN OLIVE OILS, UNDER THE LONG MEADOW RANCH WINERY, RANCH HOUSE RED, PRATO LUNGO, AND NAPA VALLEY SELECT LABELS. BEYOND THE NAPA VALLEY, AMERICA'S TOP CHEFS HAVE REGULARLY FEATURED LONG MEADOW RANCH WINES AND OLIVE OILS.

LONG MEADOW RANCH HAS BEEN KNOWN AS SUCH SINCE 1872 WHEN IT WAS ESTABLISHED AS AN ORIGINAL "PATENT GRANT" RANCH SIGNED OVER BY PRESIDENT ULYSSES S. GRANT. HAVING BEEN HOME TO A VARIETY OF USES DURING ITS LONG HISTORY, LONG MEADOW RANCH CONTINUES TO GROW AND PROSPER THROUGH TED, LADDIE AND CHRISTOPHER HALL'S STEWARDSHIP.

THE HALLS CONTINUE TO RESTORE AND PRESERVE NAPA VALLEY'S OLDEST OLIVE GROVES, AS WELL AS ADD NEW PLANTINGS OF OLIVE TREES AND VINEYARDS. THEY HAVE ALSO BROUGHT CATTLE, POULTRY, AND VEGETABLES BACK INTO COMMERCIAL PRODUCTION. APPALOOSA HORSE BREEDING, ALONG WITH AN EXTENSIVE COMPOSTING OPERATION, ROUND OUT THE INTEGRATED FARMING ACTIVITIES AT THE RANCH.

"EXCELLENCE THROUGH RESPONSIBLE FARMING" IS THE MOTTO OF LONG MEADOW RANCH, BOLSTERED BY THE BELIEF THAT WORLD-CLASS PRODUCTS CAN BE PRODUCED USING SUSTAINABLE, ORGANIC FARMING METHODS. LONG MEADOW RANCH DOES NOT USE HERBICIDES OR PESTICIDES AND ITS PRODUCTS ARE ORGANICALLY GROWN AND CERTIFIED BY THE CALIFORNIA CERTIFIED ORGANIC FARMERS. 

Menu

GAZPACHO 'MARTINI' WITH A SPRITZ OF HANGAR ONE KAFFIR LIME VODKA,
HOUSE CURED WILD KING SALMON AND ARPEGGIO ALDERWOOD SMOKED
SALMON CAVIAR

FROG'S LEAP SAUVIGNON BLANC, RUTHERFORD – NAPA VALLEY, 2004



CARPACCIO OF HERB CURED LIBERTY FARM DUCK BREAST WITH ARUGULA-
FIG SALAD, ELK CREAMERY CAMEMBERT, BALSAMIC REDUCTION AND A
DRIZZLE OF PRATO LONGO EXTRA VIRGIN OLIVE OIL

LONG MEADOW RANCH SANGIOVESE, 2002



INTERMEZZO: HAAGEN MELON SORBET WITH CANDIED PEPPERMINT



GRILLED FILET MIGNON, GRASS-FED HIGHLAND BEEF, WITH A SUCCOTASH
OF SUMMER VEGETABLES, LOCALLY FORAGED CHANTERELLES AND
CABERNET DEMI-GLACE

LONG MEADOW RANCH CABERNET SAUVIGNON, 1997



SUMMER PEACH AND MENDOCINO BLACKBERRY CRISP WITH
FROMAGE BLANC ICE CREAM

HONIG LATE HARVEST SAUVIGNON BLANC, ESTATE BOTTLED,
RUTHERFORD-NAPA, 2004

EXECUTIVE CHEF ALAN KANTOR  MacCALLUM HOUSE MENDOCINO, CA.